

KANSAS FOOD PROCESSING PLANT INSPECTION REPORT

BUILDING AND GROUNDS

Y N O A C R

Fail Notes | 21 CFR 110.20(b)(2) *Food protected from contamination, separated from operation likely to cause contamination.
[There are open containers/bags of sprinkles, chocolates, and shredded coconut. The food is not covered/protected from contamination. In the walk in freezer, containers of fruit puree is stored on the floor. There are boxes of raspberry sieved stored on the floor. There are boxes of chocolate wafers stored against the wall.]*

6. Are food processing areas effectively separated from other operations which may cause contamination of food being processed? p ..

7. Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures? Is interior lighting sufficient? .. p

Fail Notes | 21 CFR 110.20(b)(5) *Provide adequate lighting
[The overhead light fixtures in the dry storage room and in the temperature controlled room are not shielded.]*

8. Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances? .. p

Fail Notes | 21 CFR 110.20(b)(6) *Provide adequate ventilation
[There is no cover on the air vent in the temperature controlled storage The air filter is soiled with an accumulation of dust.]*

9. Are doors, windows and other openings protected to eliminate entry by insects, rodents and other pests? .. p

Fail Notes | 21 CFR 110.20(b)(7) *Provide adequate screening or other protection against pests
[There are gaps along the right side of the northeast corner garage door.]*

EQUIPMENT AND UTENSILS

Y N O A C R

10. Are all utensils and equipment constructed of materials suitable for their intended use and easily cleanable? Is the equipment designed and used in a manner that precludes contamination with lubricants, metal fragments, or other sources? Is the equipment installed and maintained so as to facilitate the cleaning of equipment and adjacent areas? p

11. Is non-food contact equipment in manufacturing or food-handling areas easily cleanable? p

12. Are refrigerator/freezer units equipped with suitable thermometers? p

SANITARY FACILITIES AND CONTROLS

Y N O A C R

13. Is the water supply from an approved source and adequate in quantity for its intended uses? p

14. Are the water temperatures and pressures maintained at suitable levels for its intended use? p

15. Is sewage disposed of through a public sewer system and/or an on site sewage disposal system that is operated and maintained according to applicable requirements? p

16. Is the plumbing adequately designed, installed and maintained in a manner to prevent contamination including backflow, back siphonage and cross connection? p

17. Are adequate toilet rooms provided, equipped and maintained clean and in good repair? .. p

Fail Notes | 21 CFR 110.37(d)(3) *Toilet rooms-provided w/ self-closing doors
[The women's restroom door is not self-closing.]*

18. Are adequate handwashing facilities provided and supplied with hot and cold water, soap and sanitary towels? .. p

Fail Notes | 21 CFR 110.37(e)(5) *Handwashing facilities-Handwashing signs
[There is no hand washing signage at the hand sink in the women's restroom.]*

19. Is all refuse properly stored and protected where necessary from insects, rodents and other pests and disposed of in an adequate manner? .. p

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SANITARY FACILITIES AND CONTROLS

Y N O A C R

Fail Notes | 21 CFR 110.37(f) *Refuse storage and disposal*
[There is litter and assorted detritus around the man door in the temperature controlled room.]

SANITARY OPERATIONS

Y N O A C R

20. Is the facility kept clean and in good physical repair?

.. p

Fail Notes | 21 CFR 110.35(a) *Buildings, fixtures, and other physical facilities of the plant maintained in sanitary condition and good repair*
[In the temperature controlled room, there is damage, a hole approximately 3 inches by 2 inches. At the curtain barrier separating the large storage area with receiving bay doors, on the temperature controlled side, there is exposed drywall cracked and peeled away from wall frame.]

21. Are detergents, sanitizers, hazardous materials and other supplies used in a safe and effective manner, kept in original containers, and stored separate from raw materials?

.. p

Fail Notes | 21 CFR 110.35(B)(2) *Toxic materials identified and stored to prevent contamination*
[There was a container of roach spray stored on a shelf above containers of glucose syrup. There was a bottle of degreaser stored next to food ingredients on a shelf cross from the walk in freezer.]

22. Are all areas maintained free of insects, rodents, birds and other pests?

p

23. Are all utensils and equipment cleaned and sanitized, and at frequent enough intervals to avoid contamination of food products?

.. p

24. Are single use items stored, handled, dispensed, used and disposed of in a manner that prevents contamination?

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Fail Notes | 21 CFR 110.35(d)(4) *Single-serve articles stored in appropriate containers and shall be handled in a manner that protects against contamination*
[Packaging materials and 7 boxes of sheet pads were stored on the floor.]

25. Are clean utensils and portable equipment stored so as to protect them from splash, dust and other contamination?

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PROCESSES AND CONTROLS

Y N O A C R

26. Is responsibility for overall plant sanitation specifically assigned to an individual and are chemical microbiological or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination? Is the facility licensed?

.. .. p

27. Are raw materials and ingredients adequately inspected and stored to assure that only clean, wholesome materials are used?

.. .. p

28. Is food processing conducted in a manner to prevent contamination and minimize harmful microbiological growth?

.. p

29. Are packaging processes and materials adequate to prevent contamination?

p

30. Are only approved food and/or color additives used?

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31. Are products coded to enable positive lot identification, and are records maintained in excess of expected shelf-life?

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32. Are weighing and measuring practices adequate to ensure the declared quantity of contents?

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33. Are labels of products covered during inspection in compliance (submit violative labels as exhibits)?

.. p

34. Are finished products stored and shipped under conditions which will avoid contamination and deterioration?

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PROCESSES AND CONTROLS

Y N O A C R

Fail Notes | 21 CFR 110.93 *Storage and transportation of finished food shall be under conditions that will protect food against all contamination
[In the walk in freezer, containers of fruit puree is stored on the floor.
There are boxes of raspberry sieved stored on the floor.]*

35. Does firm have a HACCP Plan?

.. .. p

PERSONNEL

Y N O A C R

36. Are personnel with sores, infections, etc., restricted from handling food products?

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37. Do employees wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?

.. .. p

38. Do employees thoroughly wash hands as necessary?

.. .. p

39. Do employees refrain from eating, drinking and smoking and observe good food handling techniques in processing areas?

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TRANSPORTATION PRACTICES

Y N O A C R

40. Are food delivery vehicles clean and in good repair?

.. .. p

41. Are food stuffs loaded in the same vehicle with toxic chemicals or other potential contaminants?

.. .. p

42. Are vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified?

.. .. p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

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Footnote 1

Notes:

Accompanied by KDA 35